



MAA LONG CHIM LUNCH

2 courses | \$25⁺⁺

3 courses | \$30⁺⁺

includes a soft drink or tea/coffee

chicken satay | 20

chive cakes dark soy garlic chillies | 15

vegetarian spring rolls | 13

grilled pork skewers | 17

grilled eggplant salad dried prawn steamed egg | 24

rolled noodle soup braised pork | 32

chiang mai curried noodle soup chicken egg noodles | 32

green curry of chicken thai eggplant chillies | 32

aromatic vegetable curry tomatoes cauliflowers red shallots | 30

braised pork hock with five spices powder | 32

minced beef chillies garlic hot basil fried egg | 28

jack's omelette minced pork sriracha sauce | 18

mango sweet sticky rice | 14

palm sugar pudding | 14

rin's thai tea ice cream pistachio young coconut | 14

coconut ice cream glazed pineapple peanut | 14

please ensure we know of any allergies and dietary restrictions so we can cater to your needs
peanuts are used in many thai dishes but we are able to omit them on request
prices subject to 7% GST and service charge





MAA LONG CHIM SHARING LUNCH

TO START

- chive cakes 15**
- vegetarian spring rolls 13**
- grilled pork skewers 17**
- chicken satay 20**
- chiang mai larp of chicken 18**
- dried prawns ginger toasted coconut 16**

- green papaya salad 23**
- grilled long eggplant salad 24**
- grilled wagyu beef salad 27**

TO SHARE

- minced beef chillies garlic hot basil 28**
- roast duck pickled ginger and plum sauce 32**
- fried rice with roast duck 28**
- chinese broccoli with crunchy pork 26**
- siamese watercress garlic yellow bean 18**
- deep fried whole sea bass 44**

- aromatic vegetable curry 30**
- green curry of kampung chicken 32**
- red curry of roast duck 35**
- braised pork hock with five spices powder 32**
- pickled mustard green and minced pork broth 24**

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